

Mother's Day Menu

Complimentary Dessert with a Glass of Prosecco for Mum

Sunday 30 March

Starters

Oak smoked Scottish salmon roulade
served with crème fraiche & keta caviar - (F, D)

or

Hamhock Terrine
beetroot, apple, goats curd - (Mu, Su, D) - GF

or

Spiced Butternut Squash Soup
served with focaccia - (Su, G, D) - can be DF

Main Course

28 Day West Country Beef
(SU, G, MU, D) - can be DF & GF

or

Roast Chicken Breast
(D, G, SU) - can be DF & GF

or

Roast Hispi Cabbage
(D, G) - V, can be DF& GF

All served with Yorkshire pudding, roast potatoes, carrots, parsnips,
locally sourced greens & cauliflower cheese

Dessert

Chocolate Tart
served with clotted cream - (N, G, D, E) - V

or

Apple Tart Tatin
served with cinnamon ice-cream - (G, D, E) - V

or

Sticky Toffee Pudding
served vanilla ice-cream - (G, E, D) - V

Adult Two Course - £25 per person
Child U12 Two Course - £12.50 per child

Adult Three Course - £30 per person
Child U12 Three Course - £15 per child

ALLERGEN & DIET KEY:

C = Celery / CR = Crustaceans / E = Eggs / F = Fish / G = Gluten / L = Lupin / MO = Mollusc / MU = Mustard / N = Nuts
/ P = Peanuts / SE = Sesame / SO = Soy / SU = Sulphites / GF = Gluten Free / D = Dairy / DF = Dairy (milk) Free / V = Vegetarian / VE = Vegan

Please talk to a member of staff concerning any allergies or dietary preferences in your party.